

# FATTORIA SAN GIUSTO A RENTENNANO

## PERCARLO IGT 2012

### Organic Wine

A dry early summer, the drought persisting until the beginning of August, during which abundant rains allowed for a good rehydration of the grapes. Year 2012 harvest produced a well balanced Percarlo of excellent concentration and freshness, with a prominent tannic component well suited for ageing purposes.



#### TECHNICAL DETAILS

- Red wine I.G.T. Toscana
- Grapes: Sangiovese 100% selected, bunch per bunch, from the best 8 hectares of our vineyard
- Harvest: 28<sup>th</sup> and 29<sup>th</sup> of September 2012 and from 1<sup>st</sup> to 10<sup>th</sup> of October 2012
- Yield for vine: kg. 0,7
- Length of fermentation and maceration on the skins : 30 days
- Wood-ageing: 22 months in French barriques (Allier, Nevers) of 2,25 hl and tonneaux of 5 hl; 25% of the barriques are of new oak.
- Bottle ageing: 15 months
- Bottled: 24<sup>th</sup> – 25<sup>th</sup> – 26<sup>th</sup> February 2015
- Production: n. 15.352 bottles of 750 ml; n. 850 Magnum of 1500 ml; n. 61 Double Magnum of 3000 ml

#### Analysis:

- Alcohol: 14,27 %
- Sugar: 1 g/l
- Acidity: 6,54 g/l
- Net extracts: 33,4 g/l
- pH: 3,28
- Yeast: native
- Sulphites level: less than 100 mg per Lt as required by organic laws.

First vintage: 1983

Suitable for drinking: 2016/2026 and beyond

Serving temperature: 17°C

As the wine has been only lightly filtered some sediment may appear in the bottle.